

CLEANING AND SANITIZATION

An area should be provided outside the dining and preparation areas for the storage of cleaning equipment.

Equipment must be of such that they can be taken apart to facilitate easy cleaning and sanitizing, or be cleaned and sanitized in place. Utensils should be of materials that are easy to clean.



Manual dish washing facilities to be a (commercial size) stainless steel three compartment sink with drain board for large to medium size operations or a suitable mechanical dishwasher.

Small establishments to have a three (3) compartment dishwashing sink of regular size approved by the Environmental Health Department

Provide a hand-washing sink within the food preparation area with suitable soap dispensing unit only for hand washing.



EQUIPMENT

Separate sinks for the preparation of raw meats and the preparation of vegetables or other ready to eat foods.

Suitably sized Commercial Refrigerator(s) and Freezer (s) must be provided.

Mechanical dishwasher if provided must operate under the specification of the manufacturer.

Counter tops and other food contact surfaces to be of 18 - gauge stainless steel or other suitable impervious material approved by the Environmental Health Department.

Non-food contact surfaces can be of similar material or other easy to clean, impervious material.

Equipment must be of such that they can be taken apart to facilitate cleaning and sanitizing, or be cleaned and sanitized in place.

Utensils and equipment should be of materials that are easy to clean preferably stainless steel.

WASTE MANAGEMENT

Suitably sized and constructed receptacles for garbage collection, storage and disposal must be provided.

Dumpsters for the collection of kitchen and other wastes must be located / placed in an area so as not to create a nuisance.

Suitably sized grease trap or a commercially fitted type to accommodate kitchen liquid waste must be installed on the wastewater line



ENVIRONMENTAL HEALTH DIVISION
MINISTRY OF HEALTH AND SOCIAL DEVELOPMENT

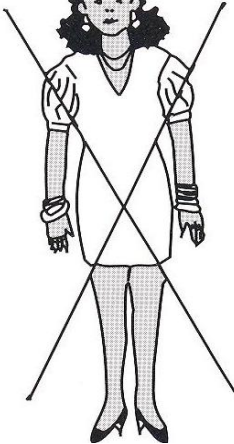


MINIMUM STANDARDS
FOR
FOOD ESTABLISHMENTS

STAFF

ALL STAFF MUST HAVE VALID FOOD HANDLERS CARD.

- All food handlers must wear clean outer clothing and must confine the hair by wearing hairnets, baseball caps, scarves, etc.



- Eating, drinking, and smoking is prohibited by the food handlers while working in the temporary food establishment.
- Nails must be closely trimmed and maintained. **No sculptured nails or chipped nail polish is allowed.**
- Gum chewing is **prohibited** in the food preparation and service areas.

BUILDING

Building should be so designed for use as a Food establishment.

Operational flow/linear flow (preparation to service) of food is of such that cross-contamination of food is eliminated.

Lighting should be at least 50 foot-candle for preparation and work areas.

Sanitary facilities must be provided for staff and must be separate from those provided for customers.

Floor should be made of impervious, non-skid, easy to clean material, graded to drain; walls smooth, nonporous, and constructed of easy to clean material.

PEST CONTROL

Use an approved method of pest control to exclude pests, rodents and vermin from establishment.

Pets and other animals must be excluded from food establishment.



STORAGE

Doors to storage areas should be fitted with kick plate made of stainless steel, hard rubber or hard plastic at the bottom.

Adequate and suitable storage area must be provided for equipment, raw and prepared food items.

PLEASE TAKE NOTE THAT THIS LIST IS SUBJECT TO CHANGE FROM TIME TO TIME DEPENDING ON SIZE AND TYPE OF FOOD BUSINESS OPERATION.

COLD STORAGE

Hanging thermometers provided for all refrigerators and placed in the warmest area of the refrigerator.



Provision of a freezer exclusively for the storage of ice cream

Dairy products to be stored separate from meats and sea foods.

Refrigerators and coolers must maintain a temperature of forty-one degrees Fahrenheit (41°F) and below.